

- [54] **R-T-E CEREAL WITH SOLUBLE FIBERS**
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- [58] **Field of Search** 426/2, 3, 800, 804, 426/808, 560, 620, 621; 514/54, 57; 424/439, 441

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[57] **ABSTRACT**

Disclosed are ready-to-eat cereals containing high levels of soluble fiber and methods for their preparation. In addition, the cereals contain about 10% to 15% total soluble fiber and about 5% to 15% insoluble fiber. The weight ratio of soluble to insoluble fiber ranges from about 1 to 5:1. The minimum soluble fiber content is 2.8 g/oz. The cereals can be prepared from conventional cereal materials.

29 Claims, No Drawings